

MABUHAY KA!

by: Vic Alcuaz

Stanley Lo, Sofitel's F&B boss is young at 33!

THE SOFITEL Philippine Plaza recently opened the authentic Vietnamese cuisine festival at the Spiral Restaurant and a very young Malaysian hotelier Stanley Lo, recently appointed director of food and beverage of the hotel, was our gracious host, together with Cristina del Carmen, PR manager.

Stanley, at 33 years of age, has been very much in demand in the hotel circles having worked with some of the best international chains like the Mandarin Oriental Kuala Lumpur, the Conrad, the Fullerton and the Shangri-La Hotels in Singapore as well as the Shangri-La Shenzhen before his newest assignment with the Sofitel in Manila. Stanley started from the ranks at the Mandarin Oriental where he was a bartender. All his movements after this were always a position up, captain, assistant outlet manager, outlet manager, restaurant manager, assistant director of food and beverage and director of food and beverage. In just 12 years Stanley has risen the ranks steadily. In a couple of more years we are seeing the further movements of Stanley to executive assistant manager, resident manager and finally general manager which he plans to become on or before the age of 40. He wishes this will happen with his current company Accor and hopefully in a reputable and exciting city, 'just like Manila' he adds.

Despite his very recent appointment Stanley is

already busy with his F&B calendar for the fourth quarter of this year. After the Vietnamese food festival, the hotel will also have a Taiwanese and a Mexican food festival. The Mexican festival will be very interesting to watch because it is in time with the celebration of Mexico's centennial. And since Christmas is just around the corner, Stanley is now very busy preparing for all the Christmas festivities of the hotel including the setting up of special Sofitel Christmas booths in malls particularly in the Mall of Asia, which is just a stone's throw away from the hotel. The idea behind the booth is to bring the Sofitel goodies to a greater public for convenience. That is such a novel idea and income generating too. He is very excited about the hotel's new year's countdown because it will allow guests to experience a wonderful and festive spirit specially in their Treasure Island Bar, by the hotel's giant pool, where fireworks from all over the metropolis will be visible including their very own which will emanate from the bay.

Stanley is very proud about the continuing success of Sofitel's Spiral Restaurant which opened in March 2007. Spiral continues to lead the hotel restaurants in town, always en-



joying the highest guest covers as well as average guest checks. Their daily buffet is still the longest and with the best variety currently priced at P1,688++ for lunch and P1,888++ for dinner. Truly worth it, believe me. Spiral is run by 46 of the best cooks and chefs in the Philippines!

Stanley is enjoying his assignment in Manila and says "Filipinos are very gastronomically exposed and experienced because of your combined and long time influences from Spain and America." He has been around the best restaurants in the country and particularly likes Antonio's (Tagaytay), Aubergine (The Fort), Lolo Dads (Makati and Manila), Abe (Serendra) and Sala (Greenbelt 3).

I asked Stanley what his leadership philosophy in business is and I got a very straight forward response - "I focus on the delivery of quality guest services consistently, and I expect no less from everyone."

Stanley Lo is a very well spoken gentleman and a great conversationalist.

Mabuhay Ka Mr Lo!

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